

## Steamed Carrots



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**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

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- Chilled 4°C
- 1 Full Tray
- From Scratch

**Stage 1**  
100 °C

- Steam
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**Ingredients**

900 g	Carrots
100 g	Butter
1 pinch	Salt
1 pinch	Pepper

**1. Food Preparation**

Prep the carrots by cutting into batons or slices. Place in a Perforated stainless steel pan.

**2. Cooking Instruction**

Place directly into the oven on steam when the oven has pre heated.

**3. Food Serving Instruction**

Remove from the oven, drain and season with butter, salt and pepper and serve